



Technological University Dublin
ARROW@TU Dublin

Cookery Books

Publications

1977

Cooking Irish Style Today

Noreen Kinney

Follow this and additional works at: <https://arrow.tudublin.ie/irckbooks>



Part of the [Arts and Humanities Commons](#)

Recommended Citation

Kinney, Noreen, "Cooking Irish Style Today" (1977). *Cookery Books*. 27.
<https://arrow.tudublin.ie/irckbooks/27>

This Book is brought to you for free and open access by the Publications at ARROW@TU Dublin. It has been accepted for inclusion in Cookery Books by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



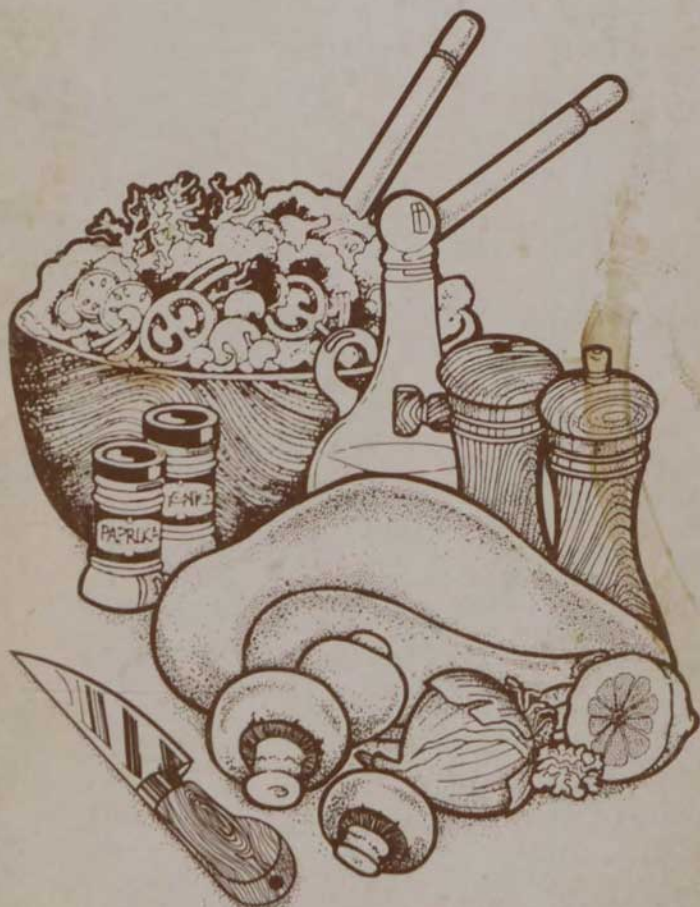
This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)



COOKING

Irish Style Today

Noreen Kinney



A Mercier Paperback

NOREEN KINNEY

**COOKING IRISH STYLE
TODAY**

**THE MERCIER PRESS
DUBLIN & CORK**

The Mercier Press Limited
4 Bridge Street, Cork
25 Lower Abbey Street, Dublin 1.

© Noreen Kinney, 1977

ISBN 0 85342 482 9

To
FREDDIE
my husband

Who has proven to be a great advertisement
for my cooking!

CONTENTS

Foreword	7
Useful Facts and Figures	11
Solid Measures, Liquid Measures, Spoon Measures	
Liquid Spoon Measures, Oven Temperatures.	
Batterie de Cuisine	13
A Selection of Irish Dishes	15
Pâté Flambé à la Noreen	17
Pâté Ae Liomóide (Lemon Liver Pâté)	18
Muiríní Óir (Golden Scallops)	19
Gambún na hÉireann Iathghlaise	
(Gammon of the Emerald Isle)	20
Haricots Verts du Père Tranquil	22
The Colleen's Dessert	23
Sólas an Leipreacháin (The Leprechaun's Dainty Dish)	24
Bacon and Eggs 'Special'	26
Sailéad Rachel (Rachel's Salad)	27
Serve a 'Smoked' Salmon	28
Mairtíheoil Rósta na hÉireann (Erin's Roast Beef)	29
Prócaí Óir (Crocks of Gold)	30
Corned Beef and Cabbage (Traditional)	31
Shandon Salad (Corned Beef and Cabbage—My Style)	32
John Dory — The Fish of St Peter	33
Pavlova Fruit Salad	34
Salad Niçoise	35
Chicken Muirgheal	36
Cadóg Kinsale (Haddock of Kinsale)	37
Sailéad Curaí Fuar (Cold Curry Salad)	38
Mayonnaise	39
Aioli (A variation on a mayonnaise)	40
The Rainbow Salad	41
Les Poires Bogdan	42
Chicken Nohoval	44

Irish Cottage Pie	46
Bradán na Blarnan (Blarney Salmon)	48
The Shamrock Soups	50
Tomato Soup with Beamish XXX; Consommé au Beamish XXX; Mushroom Soup with Brandy; Mock Bisque.	
Grape Caramel Dessert	52
Pork Chop Suey 'Chinatown' Style	53
Tripe and Onions (Traditional)	54
Ruipleog BÁCáilte (Baked Tripe)	54
Macairéal Teampall Bríde (Fennells Bay Mackerel)	56
Les Oeufs à la Neige (Snow Eggs)	58
Irish Potato Salad	59
Cashel Dessert	60
Pâté Saibhir Traidisiúnta (Traditional Pâté)	61
Sicín in Annlann Yoghourt (Chicken in Yoghourt Sauce)	62
Oraistí Caramel (Caramel Oranges)	64
Zabioni Chicken and Walnut Salad	65
La Petite Déjeuner à la Duchese	66
Desserts 'with a difference' (Jelly and Ice-Cream)	68
The West Indies Secret	69
Kofta Curry and Pilao Rice	70
Silver Trout	72
Hors d'Oeuvres with a Selection of Dressings	73
Irish Stew (Traditional)	76
Pota Ar An Tine (Pot on the Fire)	77
Beamish Casserole XXX	78
Écrin Suprême des Fruits	79
Leathóg Le Rís (Plaice with Rice)	82
Cod Continental	82
Steak Tartare (Raw Fillet Steak)	83
Mairtíheoil Rósta—Mo Shlí (Roast Beef—My Style)	84
Chasseur Sauce	85
Milseog Tara (Tara Dessert)	86
Ringabella Mussels (Collecting and Preparation)	88
Oxtail in Grape Sauce	90
Traditional Oxtail Stew	91

Irish Truffles	92
The Ring of Kerry	94
Steaks Irlandaises	95
Coolmore Christmas Cake	96
'After Dinner' Chocolates	97
Muiceoil Aghamarta (Pork Aghamarta)	98
Beef Olives	99
Bradán Feasa (Salmon of Knowledge)	100
Tóstal Seacláide (A Chocolate Festival)	102
Owenabue 'Mock' Mussels	104
The Final Chapter	103
The Art of Dining, 107; Grapes, 109; Wine, 109;	
Yoghourt, 110; Lettuce, 111; Parsley, 111; Basil, 112;	
Fruit, 113; Cumin, 114; Dill, 114; Fennel, 115.	
Kitchen Tips (A round dozen)	116
Notes: January to December, including a list of Seasonal Foods	118